

### **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 (currently amended) A method for making an edible emulsion comprising insoluble fruit fibers comprising the steps:

a) mixing, in no particular order, oil, water, dairy base, insoluble citrus fruit fiber, and emulsifier to make a coarse emulsion; and

b) recovering the coarse emulsion; and

c) homogenizing wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressured from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C whereby the homogenization is carried out in two or more separate homogenization steps, to produce a smooth emulsion comprising oil droplets, wherein at least about 80.0% of all droplets present are less than 10.0 µm; and

further comprising the step of adding acidulant; wherein the acidulant is added before or after the coarse emulsion is made;

whereby the dairy base is selected from the group consisting of yoghurt, crème fraiche, sour cream, cream, and mixtures thereof.

Claim 2 (Previously Presented) A method for making an edible emulsion according to claim 1 wherein the insoluble fruit fibers are recovered from tomatoes, peaches, pears, apples, plums, lemons, limes, oranges, grapefruits or mixtures thereof.

Claim 3 (canceled)

Claim 4 (Previously Presented) A method for making an edible emulsion according to claim 1 wherein the edible emulsion comprises from about 0.5 to about 9.0% by weight of the insoluble fruit fibers.

Claims 5-6 (canceled)

Claim 7 (Previously Presented) An edible emulsion obtainable by a method according to claim 1.

Claim 8 (currently amended) A food product comprising an edible emulsion according to claim 9 1, wherein the food product has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

Claim 9 (canceled)

Claim 10 (currently amended) The food product according to claim 9 8 wherein the food product is a dressing, soup, sauce, dip, ~~spread~~, filling or drink.

Claim 11 (currently amended) The food product according to claim 9 8 wherein the food product is substantially free of carbohydrates.